

PATENT SPECIFICATION



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PROVISIONAL SPECIFICATION

Improvements in and relating to Cake Decorations

We, GEORGE JOHN CULPITT, a British Subject, and G. T. CULPITT & SON LIMITED, a British Company, both of the Company's address at 16A, Southgate Grove, London, N.1, do hereby declare the nature of this invention to be as follows:—

It has been the usual practice heretofore to decorate cakes with sugar icing, sugar flowers and like decorations but, with the present official restrictions, this is impossible. On the other hand, plain cakes which are not decorated by icing are not nearly so attractive to the eye as cakes which are so iced. It is, therefore, the chief object of the present invention to provide cake decorations which will enable cakes to have the same, or substantially the same, appearance as cakes which are sugar iced without applying to the cake any matter which is likely to be injurious to the person eating the same or which will interfere with the free cutting of the cake.

According to the present invention, the cake decoration comprises a plaque or hood of edible wafer paper which is adapted to be applied to a cake to simulate a coating of sugar icing on the top and/or sides thereof.

The plaque or hood may be decorated on its upper surface by printing or applied decorations of known form, either made of

edible wafer paper (for example, flowers), or from other non-edible and removable material, such as metal coated paper leaves or the like.

The plaque or hood (and the flower or like decorations if the same are provided) are preferably produced by pressing the usual mixture of rice flour, farina or the like between two heated plates of a suitable form. This method of producing wafer paper is analogous to frying and produces a sheet or form of edible wafer of any required thickness with glossy or matt surfaces. When a hood of edible wafer paper is desired, it may be moulded in one or built up from a top plaque and a side strip suitably united together.

The thickness of the plaque or hood is adapted to individual requirements but it is desirable that the hood should be of sufficient thickness to be self-supporting.

The edible wafer paper may, of course, be coloured to represent coloured icing and; when produced by the above process, will closely resemble sugar icing by reason of its smooth surface.

Dated this 19th day of July, 1940.

LESLIE N. COX,

Patent Agent,

408/9, Bank Chambers,
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London, W.C.2,
Agent for the Applicants.

COMPLETE SPECIFICATION

Improvements in and relating to Cake Decorations

We, GEORGE JOHN CULPITT, a British Subject, and G. T. CULPITT & SON LIMITED, a British Company, both of the Company's address at 16A, Southgate Grove, London, N.1, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

It has been the usual practice heretofore to decorate cakes with sugar icing, sugar flowers and like decorations but, with the present official restrictions, this

[Price 1/-]

is impossible. On the other hand, plain cakes which are not decorated by icing are not nearly so attractive to the eye as cakes which are so iced. It is, therefore, the object of the present invention to provide cake decorations which will enable cakes to have the same, or substantially the same, appearance as cakes which are sugar iced without applying to the cake sugar or any matter which is likely to be injurious to the person eating the same or which will interfere with the free cutting of the cake.

According to the present invention, the

cake decoration comprises a plaque or hood of edible wafer paper which is adapted to be applied to a cake to simulate a coating of sugar icing on the top and/or sides thereof.

The plaque or hood may be decorated on its upper surface by printing or applied decorations of known form, either made of edible wafer paper (for example, flowers), or from other non-edible and removable material, such as metal coated paper leaves or the like.

In order that this invention may be the more clearly understood and readily carried into effect, we will proceed to describe the same with reference to the accompanying drawings, which illustrate by way of example and not of limitation certain convenient embodiments of this invention, and in which:—

Figure 1 is a perspective view of one form of cake decoration according to the present invention, and

Figure 2 is a section through the same.

Figure 3 is a perspective view of a further form of the present invention in the form of a plaque for placing on the top of a cake.

Referring now to the drawings, the cake decoration illustrated in Figures 1 and 2 is in the form of a hood comprising a top 10 and sides 11 both made of edible wafer paper and adapted to take over the cake completely and to represent closely a layer of icing over the same.

Where a paper frill or like decoration is to be applied to the sides of the cake it may be unnecessary to cover the sides of the cake with the edible wafer paper decoration according to the present invention and, in this case, a decoration of the form shown in Figure 3 may be used; it comprises a plaque 12 made of a sheet of edible wafer paper.

The hood 10, 11 or plaque 12 may be decorated on its upper surface (and, if desired, on the sides) by printing or applied decorations either made of edible wafer paper (for example, flowers 13—Figures 1 and 3, and/or printed designs 14—Figure 3); or from other non-edible and removable material such as metal coated paper leaves 15—Figure 1.

The plaque or hood (and the flower or like decorations if the same are provided) are preferably produced by pressing a mixture of rice flour or farina and water between two heated plates of a suitable form. This method of producing wafer paper is analogous to frying and produces a sheet or form of edible wafer of any required thickness with glossy or matt

surfaces. When a hood of edible wafer paper is desired, it may be moulded in one or built up from a top plaque and a side strip suitably united together as by damping or slight wetting.

The thickness of the plaque or hood is adapted to individual requirements but it is desirable that the hood should be of sufficient thickness to be self-supporting.

The edible wafer paper may, of course, be coloured to represent coloured icing and, when produced by the above process, will closely resemble sugar icing by reason of its smooth surface.

It has been proposed heretofore to apply edible wafer paper to cakes, biscuits and other confectionery in association with marzipan or other sweet mass including sugar, and no claim is made to such an arrangement according to the present invention, the object of which is, as stated above, to provide an artistic decoration for cakes without using sugar.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. A cake decoration comprising a plaque or hood of edible wafer paper adapted to be applied to the cake to simulate a coating of sugar icing on the top and/or sides thereof.

2. A cake decoration according to Claim 1, characterised in that the plaque or hood is decorated on its upper surface by applied decorations made of edible wafer paper.

3. A cake decoration according to either of the preceding Claims 1 and 2, characterised in that the plaque or hood is decorated on its upper surface by applied decorations of non-edible and removable material.

4. A cake decoration according to any of the preceding Claims 1 to 3 and in the form of a hood, characterised in that the top and sides of the hood are made separately and united when in position on the cake.

5. The improved cake decorations, substantially as hereinbefore described.

Dated this 19th day of July, 1940.

LESLIE N. COX,

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Agent for the Applicants.

Reference has been directed in pursuance of Section 7, sub-section (4) of the Patents and Designs Acts, 1907—1939, to Specifications Nos. 422,430 and 196,885.

[This Drawing is a reproduction of the Original on a reduced scale.]

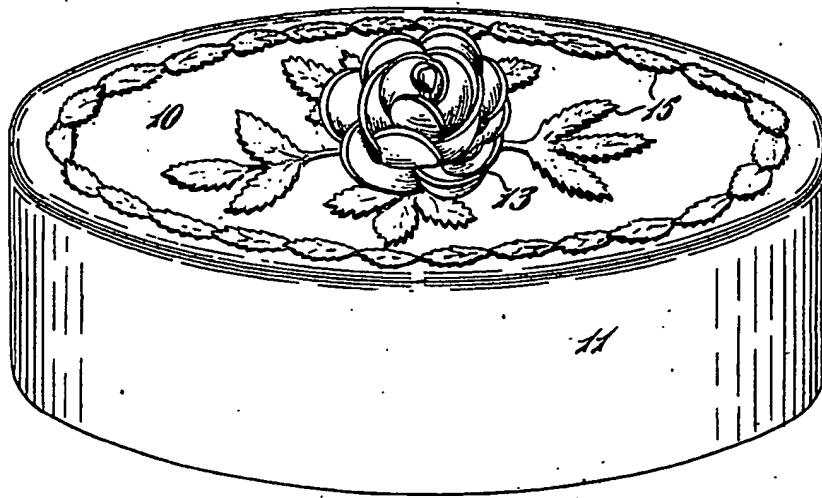


Fig. 1.

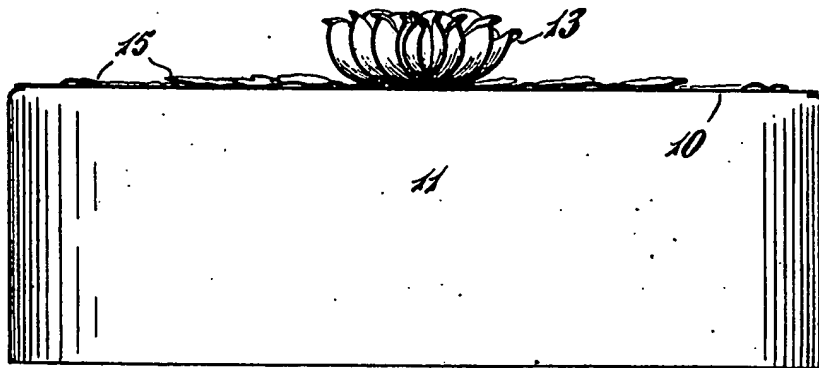


Fig. 2.

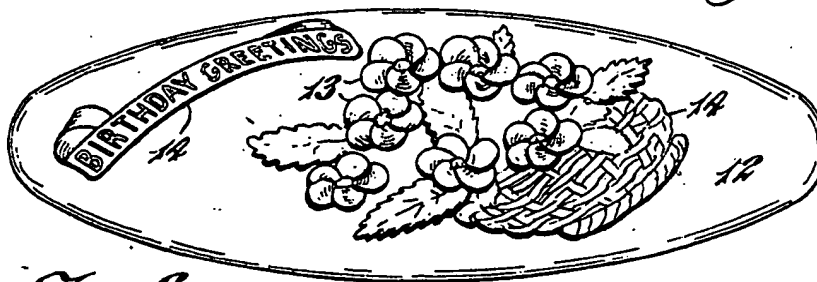


Fig. 3.